

# NO BARE HAND CONTACT

**Bare hand contact with ready-to-eat (RTE) food is prohibited. When handling RTE foods, food service workers may use utensils such as:**

- Deli Tissue
- Spatulas
- Tongs
- Forks
- Dispensing Equipment
- Single-Use Gloves



## Single-Use Glove Guidelines

- Glove usage does not replace the need for good hand washing practices
- Wash hands before putting on gloves
- Put gloves on only when you are ready to handle ready-to-eat food
- Use gloves for only one task, such as ready-to-eat foods, then discard
- If an interruption occurs during food preparation, remove gloves
- Use clean gloves when you resume food preparation
- Dispose of gloves immediately upon removal
- Single-use gloves should not be used around heat or hot fats
- Gloves are susceptible to contamination, so discard when soiled or damaged
- Fabric or re-usable gloves may not be used with RTE food
- Avoid single use gloves made of natural rubber latex



***A Ready-to-Eat (RTE) Food is Any Food that Can be Consumed Without Further Preparation***